



**PESACH COOKBOOK**  
**FOR**  
**THE NEW AND CONFUSED**  
**(AND SOME NEW RECIPES!!)**

So, you've never done this before. First of all, don't panic. This is going to be weird and maybe a little lonely, definitely not what you planned but Jews have observed Pesach in all different crazy circumstances (for example, that first ever one? In Egypt?) and they got through it. You can too. And remember, a lot of your year-round recipes can be made as well.

The next few pages summarize the "minimalist" approach to Pesach. This probably feels pretty overwhelming and not especially minimalist. Start out by making yourself a schedule so that you have a plan for: when you will make yourself a meal plan and grocery list, when you will do the shopping, when you will do the kashering and when you will do the cooking. It might help to find a friend who is also going at this the way you are and the two of you can buddy up and keep your preparations on track with each other. Remember, Pesach has been celebrated for a long time-- you got this!

Intro and "Minimalist Pesach" with thanks to Anshe Sholom B'nai Israel Congregation

Recipes with thanks to our members who are sharing some trusted recipes

And thanks to Teaneck shuls for posting the following websites:

Kosher.com is sharing a ton of useful information for anyone planning Pesach.

42 Pesach Recipes for Beginners

<https://www.kosher.com/lifestyle/pesach-recipes-for-beginners-1093>

13 Pesach recipes you can make and freeze ahead

<https://www.kosher.com/lifestyle/13-passover-recipes-you-can-make-and-freeze-ahead-632>

List of Caterers who can cook for you

<https://www.kosher.com/lifestyle/dont-stress-these-passover-caterers-can-cook-for-you-1100>

Full Collection of Pesach Recipes

<https://www.kosher.com/recipes/passover>

**Chag Kasher v'Sameach!**

## **MINIMALIST UTENSILS**

- 1 Meat Pot (this can either be one of your normal pots that you Kasher or a new pot that you purchase and tovel)
- 1 heat-friendly spoon
- 1 pair of tongs
- 1 sharp meat and/or pareve knife (can be kashered if handle is metal or hard plastic)
- 1 set of meat knife/fork/spoon per person in your household plus a couple more for serving (you can kasher your regular ones)
- 1 set of dairy knife/fork/spoon per person in your household (you can kasher your regular ones)
- 1 meat plate per person in your household, plus potentially a couple more for serving' soup bowls, cups for tea
- 1 seder plate
- 1 bowl or cup for saltwater
- 1 dairy plate per person in your household plus bowl and mug for coffee
- 1 cup per person plus kiddush cup per person (if your regular kiddush cup is metal, you can kasher it)
- 1 cup for Elijah
- Optional: A kettle (could be your normal hot water one) discuss need for koshering with rabbi
- Optional: A frying pan
- Optional: Cutting boards (can use plates instead).
- Optional: Pesach immersion blender or food processor
- Optional: Pourover/french press/whatever you use if you are too fancy for instant coffee

## **SEDER INGREDIENTS**

- Shabbat/Yom Tov candles
- Wine or grape juice, enough for 4 cups per person per night.
- Karpas. This can be any food that grows from the earth on which you make the blessing of "Ha'adamah."(e.g. celery, parsley, potato, banana).
- Salt water for dipping
- Six whole Matzos. (You need three per night.)
- One Haggadah per person
- Maror. This should be romaine lettuce or endive lettuce. Many eat horseradish in addition.
- Haroset. (You can make this at home with a sharp knife by chopping up apples, some kind of sticky dried fruit, nuts, cinnamon and a tiny bit of wine/grape juice. You can also buy pre-made Haroset.)
- Egg for the seder plate (hard boil and then use tongs to roast on your burner)
- Bone for the seder plate (use tongs to roast on your burner)
- Dinner. Many people are accustomed to lavish seder meals. This is not necessary.
- Hard boiled egg for eating (Yom tov dinner should include at least two cooked foods. Many eat a hard boiled egg at the start of the meal.)

## **YOM TOV MUST-HAVES:**

- Candles, including any Yahrzeit candles you will need for transferring flames as well as to commemorate Yizkor on the last day of Pesach
- Wine or grape juice for Kiddush at every Yom Tov dinner and lunch (extra for seders)
- Two whole matzos at every Yom Tov dinner and lunch (extra for seders)

# **APPETIZERS/SOUPS**

## **'CREAM OF' CHICKEN SOUP FOR A CROWD**

*From the kitchen of Tamar Hardy*

4 carrots  
1 parsnip  
1-2 turnips  
1-2 large zucchini  
1 onion  
4 potatoes  
1-2 cloves garlic  
1/4 cup chopped dill (or 2 frozen dill cubes)  
1 Tbsp salt  
1.5 tsp pepper  
4-6 raw chicken breasts cut into cubes

Wash and chop all veg. Put in a large stock pot and cover with water. Boil until vegetables are soft, then puree. Add raw chicken breast cubes and cook in boiling soup for another 15-20 minutes, or until chicken is cooked through.

Tip: If the soup for s not thick enough, make a slurry out of 2 tsp potato starch and 1/4 c. Water. Add slurry to soup and slowly bring back to a boil. This will thicken it right up.

# **CABBAGE SOUP**

***Submitted by Debbie Friedman***

Put in a large pot:

- 1- 28 oz. can crushed tomatoes
- 1- 29 oz can of tomato sauce
- 1 small onion diced
- 1 cup brown sugar
- 1/2 cup of apricot preserves or duck sauce

Let this simmer, then add:

- 1 lb. baby carrots cut up
- 5 cups cabbage sliced (you can use bags of coleslaw)
- 2 lbs. cubed beef
- 8 cups water.

Cook over medium heat until it begins to simmer, reduce heat to low and cook for 2-1/2 to 3 hours.

## **MINI MEATBALL SOUP**

***Submitted by Barbara Irwin (from Passover by Design)***

6 cups chicken stock  
½ pound ground beef  
1/8 cup seasoned matzo meal  
¼ tsp dried oregano  
2 cloves of garlic, minced  
30 fresh baby spinach leaves  
5 fresh basil leaves  
salt and pepper

Over medium heat, bring the stock to boil in a large pot. Turn the heat down to a low simmer.

Mix together ground beef, matzo meal, oregano and garlic. Lightly mix but don't overmix or meatballs will toughen.

Roll the meat into mini meatballs (size of marbles). Carefully drop into barely simmering stock. Cook, covered for 8 minutes.

Make a stack of the spinach leaves and slice into ribbons. Repeat with basil leaves. Add to pot and simmer for another 10 minutes, uncovered.

Season with salt and pepper.



## ***SWEET AND SOUR MEATBALLS***

***From the kitchen of Barbara Irwin***

1 pound of **chopped meat**  
¼ cup **water**  
¼ cup **crumbs**  
1 **egg**  
1 minced **onion**  
16 oz jar **marinara sauce**  
½ jar **water**  
1 cup **sugar**

Mix marinara sauce, water, and sugar and cook on low flame for ½ hour. Form meatballs from chopped meat, water, crumbs, egg, and onion. Place in pot and cook for 1 hour. Best made day in advance and skim off fat before reheating.

# **SWEET AND SOUR MEATBALLS**

***Submitted by Faigy Gilder***

- 40 oz pineapple chunks in their own juice (no sugar added) (2 cans)
- 3/4 cup tomato sauce
- 3/4 cup ketchup
- 1/2 cup cider vinegar (for Passover use a KFP vinegar)
- 1/4 cup brown sugar
- 2 tbsp tomato paste
- 1 tbsp onion powder
- 3/4 tsp salt, divided
- 3/4 tsp garlic powder, divided
- 3/4 lb lean ground beef
- 3/4 lb dark meat ground chicken
- 1 large egg, beaten
- 3-4 tbsp matzo meal or breadcrumbs (use matzo meal for Passover, or omit breadcrumbs to make gluten free)
- 1 tsp paprika
- 1/4 tsp black pepper
- 1 pinch cayenne (or more to taste-- add carefully, it's very spicy!)

**Note:** Feel free to swap cider vinegar for wine vinegar or Passover-approved white vinegar (not balsamic), and brown sugar for white sugar.

Drain your two cans of pineapple chunks and reserve the juice.

In a medium pot, mix together tomato sauce, ketchup, cider vinegar, brown sugar, tomato paste, onion powder, 1/2 tsp salt, 1/4 tsp garlic powder, and the juice from the pineapple cans. Stir together and turn heat to low to let the sauce slowly warm.

Meanwhile, in a mixing bowl use a fork to mix together the ground beef and chicken, egg, 3 tbsp matzo meal, paprika, 1/4 tsp salt, 1/2 tsp garlic powder, paprika, black pepper, and cayenne. I like a little heat in the meatballs, so I add a heaping 1/4 tsp of cayenne. If you don't want them spicy, you can omit it completely-- or just add a pinch for depth of flavor.

Form the meat mixture into small 1-inch meatballs. If the mixture seems too moist or sticky, add another tablespoon of matzo meal to the mixture. Place the meatballs into the warming sauce.

When all the meatballs are formed, bring the mixture to a boil and stir to cover the meatballs with sauce. Lower the heat to a low, even simmer and cover the pot. Let the meatballs cook for 40 minutes, stirring frequently, till sauce thickens and meatballs cook all the way through. If the sauce seems to be reducing too fast or losing too much liquid, lower the heat and add a little water to thin it. After 40 minutes, add the pineapple chunks to the sauce and stir to coat. Let the chunks warm in the sauce for 5 minutes.

## ***VEGETARIAN LIVER***

***Submitted by Barbara Irwin***

1 small eggplant, sautéed

1 ½ onions, fried

½ cup chopped walnuts

3 hard boiled eggs

salt and pepper

Chop ingredients and mix.

# ENTREES

# ***The Ultimate Pesach Cholent***

***Submitted by Rachel Lipschitz***

Serves: 8

Ingredients

Kishka:

- 1 carrot, peeled
- 1 potato, peeled
- 1 stalk celery
- 1 small onion
- 1/3 cup oil
- 5 Tablespoons potato starch
- 1 cup matzah ball mix or non-gebros matzah ball mix
- 1 teaspoon salt
- 1 1/2 teaspoons paprika

Cholent:

- 1 Tablespoon kosher salt
- 1 Tablespoon paprika
- 1 Tablespoon garlic powder
- 6 russet or Idaho potatoes, peeled and cut into 1/2-inch dice
- 2 sweet potatoes, peeled and quartered
- 2 onions, quartered
- 2 pounds bone-in flanken
- 2 Tablespoons potato starch
- 3 cups water
- 1 cup ketchup
- 1/2 cup red wine

Instructions

1. Prepare the kishka: In the bowl of a food processor fitted with the "S" blade, puree the vegetables.
2. Add remaining ingredients; mix to combine.
3. Place the mixture in a rectangular piece of parchment paper. Roll up tightly, making sure both ends are closed, to ensure that it doesn't leak while cooking. Set aside.
4. Prepare the cholent: In a small bowl, combine salt, paprika, and garlic powder. Set aside.
5. In a medium bowl, toss potatoes, sweet potatoes, onions, and flanken with the spice mixture. Place into a slow cooker.
6. In a small bowl, dissolve potato starch in the water. Add ketchup and wine. Add to slow cooker. Place prepared kishka into cholent.
7. Cook on low until ready to serve, 12 hours or overnight, until flanken is soft

## **SAUCY CHICKEN**

*From the kitchen of Carol Weissmann*

1 **chicken** cut in pieces  
1 cup **mayo**  
1 cup **ketchup**  
1 cup **duck sauce**  
package **onion soup mix**

Mix and pour over chicken. Cook covered for 45 minutes at 350°. Uncover and cook for 15 minutes.

## ***SWEET AND SOUR BRISKET***

***Submitted by Barbara Irwin***

1 can whole berry cranberry sauce  
½ cup ketchup  
¼ cup cake flour  
4-5 lbs brisket  
paprika and garlic  
6 large onions, sliced

Preheat oven to 400. Combine cranberry, ketchup, flour. Heat oil, sear brisket on both sides. Remove. Add onions and sautee. Place onions on bottom of baking pan, place brisket on top, pour mixture on top. Bake covered for 3 hours until fork inserted comes out easily.

## **APRICOT CHICKEN**

***Submitted by Barbara Irwin***

Chicken, cut in 1/8ths  
1 cup soup nut crumbs (approximately 1 box of soup nuts per chicken)  
1 tsp garlic powder  
½ tsp salt  
¼ tsp pepper  
2 eggs beaten  
1 8 oz jar of apricot preserves  
½ cup white wine  
2 Tb margarine

Crush soup nut crumbs in food processor (or crush in bag) and combine with dry ingredients. Dip chicken in egg and crumbs. Combine apricot, wine, margarine in pan and bring to boil. Pour mixture over chicken and cook for 1 hour at 350°.



## ***BAKED APRICOT CHICKEN***

***Submitted by Faigy Gilder***

12 chicken thighs

1 cup apricot preserves

1 cup French dressing

1 (1 ounce) package dry onion soup mix

Preheat oven to 350 degrees

In a medium bowl combine the jam, dressing and soup mix. Mix together.

Place chicken pieces in a 9x13 inch baking dish. Pour apricot mixture over chicken and bake uncovered in the preheated oven for 50 to 60 minutes.

## ***PRIMAVERA CHICKEN***

***Submitted by Barbara Irwin (from Passover by Design)***

- 1 chicken cut in 1/8ths
- 1 yellow squash, unpeeled
- 1 green zucchini, unpeeled
- 1 quart cherry tomatoes, halved
- 1 8 oz bottle Italian dressing

Preheat oven to 350. Place the chicken in baking pan.

Slice squash and zucchini in half lengthwise and then slice into 1 inch thick half moons. Scatter over the chicken. Toss on halved tomatoes. Drizzle dressing over the chicken.

Bake uncovered for 1 ½ hours.

Can also be made with cutlets.

## ***DUCK SAUCE CHICKEN***

***Submitted by Faigie Gilder***

- 1 chicken, about 3 1/2 pounds, cut into 8 pieces
  - 1-1/4 cup duck sauce (Sweet & Sour)
1. Preheat oven to 375°F. Spray a 9 x 13-inch pan with non-stick cooking spray.
  2. Rinse chicken and pat dry. Arrange in prepared pan.
  3. Pour duck sauce liberally and evenly all over chicken.
  4. Bake, uncovered, for 1 hour and 15 minutes, or until skin is crispy and brown. Chicken should look slightly blackened and barbecued.

## ***PECAN ENCRUSTED SALMON***

***Submitted by Faigy Gilder***

**1 1.5-lb.** filleted salmon side

**3 tablespoons** [Gefen Mayonnaise](#)

**3 tablespoons** [Gefen Honey](#)

**1/2 teaspoon** garlic powder

**1/2 cup** pecans, crushed

**1/2 cup** glazed pecans, crushed

1. Preheat oven to 375 degrees Fahrenheit.
2. Rinse salmon. Place on Gefen Easy Baking Parchment Paper lined baking sheet and pat dry.
3. Mix mayonnaise, honey, and garlic powder and spread a thin layer over the fish.  
(Use any extra or make more to serve as a sauce with the fish.)
4. Sprinkle the nuts in stripes over the fish.
5. Bake for about 15 to 18 minutes, or until the fish flakes easily at its thickest part.

# **SIDES**

# **OVEN-ROASTED VEGGIES**

*Submitted by Barbara Irwin*

**Eggplant**

**Zucchini**

**Different colored peppers**

**Asparagus**

**Shallots**

**Olive oil**

**Kosher salt**

Cut all veggies up and toss with olive oil and salt. Place on cookie sheet in single layer and roast at 400° for approximately 30 minutes.

# **SPAGHETTI SQUASH KUGEL**

***Submitted by Faigie Gilder***

3 cups shredded spaghetti squash  
3 large eggs  
1 tsp salt  
1 tsp pepper  
2 tsp sugar  
¼ cup matzah meal  
¼ cup canola oil

Preheat oven to 350 degrees.

Mix all ingredients except for the oil.

Pour oil into a 9x12 pan and place in preheated oven for 5 minutes.

Pour squash mixture into hot oil and bake for 45 minutes.

Remove kugel from oven and pour off excess oil.

If the kugel is still too watery, bake out some of the moisture before serving.

# **MUSHROOM MATZO KUGEL**

*Submitted by Faigie Gilder*

- 1 small onion, diced
  - 3 celery ribs, diced
  - 1 (8-ounce) package sliced fresh mushrooms
  - 1/3 cup canola oil
  - 3 1/2 cups matzo farfel
  - 2 large eggs, lightly beaten
  - 1 (10 1/2-ounce) can chicken broth, undiluted
  - 1 1/4 cups hot water
  - 1 teaspoon salt
  - 1/4 teaspoon pepper
- 

- **Step 1**
- Sauté first 3 ingredients in hot oil in a large skillet until tender; remove from heat.
- **Step 2**
- Stir in matzo farfel and next 5 ingredients. Spoon into a lightly greased 1 1/2-quart baking dish.
- **Step 3**
- Bake at 375° for 30 minutes. Garnish, if desired.



# **LAYERED APPLE CRUNCH KUGEL**

***Submitted by Michele Blatt***

## **FILLING INGREDIENTS:**

3 med tart apples  
½ cup sugar  
1/8 tsp salt  
1/8 tsp cinnamon  
Pinch ground nutmeg  
Zest of ½ lemon  
1 tsp lemon juice

## **CRUNCH INGREDIENTS:**

1/3 cup potato starch  
3/4 cup ground macaroons  
½ cup brown sugar  
Pinch salt  
½ stick margarine, cut into small pieces

## **FILLING**

Peel, core and dice apples into ¼" cubes. Toss with sugar, salt, cinnamon and nutmeg in large mixing bowl. Add lemon juice zest and juice. Gently mix.

## **CRUNCH:**

Place all dry ingredients in the bowl of food processor. Pulse to combine. Add the cubed margarine and pulse until crumbs are pea size. (Note: Food processor not necessary...may be done by hand.)

In a greased 9" round pan, pour ½ apple mixture, then a layer of crunch. Another apple layer, then another layer of crunch.

Bake at 375 F until apple filling is bubbling and the crisp is golden, (approximately 35 minutes).

# ***FARFEL***

***Submitted by Robin Stern***

- 4 CUPS OF FARFEL
  - 4 EGGS BEATEN UP
  - 4 CUPS BOILING WATER
  - 4 T CHICKEN BOULLION
  - 2 ONIONS SLICED
  - 1 BOX OF MUSHROOMS (OPTIONAL)
  - 1 RED AND YELLOW PEPPER DICED
- 
- SAUTE ONIONS AND ADD VEGETABLES UNTIL SOFT, SET ASIDE
  - IN LARGE FRY PAN (DEEP DISH KIND) PLACE FARFEL IN PAN WITH EGGS AND STIR UNTIL IT STARTS TURNING BROWN
  - ADD WATER AND BOULLION AND COOK UNTIL THE WATER IS ABSORBED ABOUT 20 MINUTES
  - ADD TO ONION MIXTURE AND MIX WELL

# ***The Ultimate Potato Kugel***

Author: Esty Wolbe

Submitted by Faigy Gilder

## **Ingredients**

- 5 lbs potatoes, peeled
- 1 large onion
- 5 eggs
- $\frac{3}{4}$  cup oil
- 1 Tbsp salt
- Black pepper to taste
- 

## **Instructions**

1. Preheat your oven to 450°F
2. Process the onion using the S blade of your food processor, scraping down the sides of the bowl midway to make sure it is finely pureed. Switch to the Kugel blade and process the potatoes. No need to empty the bowl in between onion and potatoes.
3. Working quickly, crack the eggs into a bowl large enough to hold all the batter. Add the oil and seasonings and mix well. Add the processed potatoes and onion and mix until uniform. Pour into a greased 9x13" pan and bake uncovered for 2 hours.

## ***POTATO KUGEL***

***Submitted by Jenny Spangenthal***

About 2 lbs (6-7 medium) potatoes, peeled

1 large onion

½ cup canola oil

3 beaten eggs

2 tsp salt

½ tsp black pepper

Pour oil into a baking pan and heat in oven at 350.

Grate onion and potatoes

Add salt, pepper and eggs to the vegetables

Pour into a 9 X 13 pan

Pour heated oil into the potato mixture and mix again.

# **VEGETABLE CASSEROLE**

*Submitted by Robin Stern*

- 3 ONIONS SLICED
  - 2 BOXES OF MUSHROOMS SLICED
  - 1 BAG FROZEN CAULIFLOWER DEFROSTED AND DRAINED AND SLICED INTO THIN FLORETS
  - 2 BAGS FROZEN ASPARAGUS DEFROSTED AND DRAINED (THE MINI ONES)
  - 1 BAG FROZEN ZUCCHINI DEFROSTED AND DRAINED
  - SALT, PEPPER, PAPRIKA
  - MATZA MEAL
  - MARGARINE OR OIL
- 
- SAUTE ONIONS IN OIL UNTIL SOFT
  - ADD SLICED MUSHROOMS AND MIX AROUND UNTIL SOFTENED
  - SPRINKLE IN SALT, PEPPER AND PAPRIKA AND MIX
  - SET ASIDE
- 
- IN A LARGE PYREX DISH TAKE A LITTLE MARGARINE AND COAT BOTTOM OF DISH
  - SPRINKLE MATZA MEAL ALL OVER BOTTOM OF DISH
  - PLACE ZUCCHINI IN DISH SPREADING IT ALL AROUND
  - NEXT PUT HALF OF THE ONION AND MUSHROOM ON TOP OF THE ZUCCHINI
  - THE ASPARAGUS GOES IN NEXT SPREADING IT ALL AROUND
  - NEXT PUT THE REST OF THE ONION MIXTURE ALL OVER
  - TOP WITH CAULIFLOWER THAT HAS BEEN SLICED THINLY (LOOKS LIKE LITTLE FLORETS)
  - TAKE A LITTLE MARGARINE AND BREAK IT UP INTO LITTLE PIECES AND PLACE IT ALL AROUND THE VEGETABLES
  - SPRINKLE MATZA MEAL ALL OVER
  - SPRINKLE WITH PAPRIKA
- 
- PUT IN REFRIGERATOR OVERNIGHT TO SETTLE
  - BAKE THE NEXT DAY ON 350 FOR 30 - 45 MINUTES UNTIL IT GETS A LITTLE GOLDEN

**DAIRY**

## **POTATO STARCH CHEESE KUGEL**

*From the kitchen of Gail Hochman*

3 eggs  
1 lb farmer cheese  
# tb sour cream  
 $\frac{3}{4}$  cup potato starch  
2 pkgs vanilla sugar  
 $\frac{1}{2}$  cup sugar  
3 Tb oil (for frying)

Mix all ingredients except oil. Heat the oil in an 8 inch frying pan. When hot, add cheese mixture and fry until edges are golden, about 30 to 45 minutes.

# **MAZAGNA**

***Submitted by Barbie Topiol***

2 eggs  
1 pound cottage cheese  
salt and pepper to taste  
1 clove garlic or 1/8 teaspoon garlic powder (optional)  
3 to 4 whole matzos  
milk  
2 jars (10 1/2 oz. each) tomato sauce  
1/2 pound shredded muenster cheese

In medium-sized mixing bowl beat eggs. Add the cottage cheese, salt, pepper and garlic. Mix well.

Wet the whole matzo with milk until moistened not soggy.

Pour a little sauce into an 8x8 inch baking pan- distribute evenly

Layer the remaining ingredients, alternating matzo, cottage cheese mixture, tomato sauce, muenster cheese.

Repeat ending with muenster cheese.

Bake at 350 degrees for 45 to 50 minutes.

Let the lasagna rest for 5 to 10 minutes before cutting.

Serves 6.



# **Matzah Lasagna**

*Submitted by Arona Michal Berow*

## Ingredients:

- Matzah
- Pizza or pasta sauce
- American cheese
- Ricotta cheese
- Cottage cheese - small curd, low fat
- Shredded mozzarella cheese

## Instructions:

1. Spray a 9x13 roasting pan
2. Wet 1 ½ matzot so they're damp enough to be malleable and cover bottom of pan
3. Spread sauce over the matzah
4. Spread cheeses over that
5. Repeat steps 2-4 and keep layering as you like until you fill up the pan
6. Bake at 350F uncovered for 15-30 minutes - or until bubbling.

## ***BLINTZ SOUFFLE***

***Submitted by Sharon Schwartz***

1 stick margarine, melted  
2 lbs cottage cheese  
6 eggs  
½ cup cake meal  
½ cup potato starch  
1 tsp baking powder  
½ cup sugar

Combine ingredients. Place in pan and sprinkle cinnamon on top. Bake at 350 for 45 minutes.

# ***PESACH FRENCH TOAST***

*Submitted by Robin Stern*

- **KOSHER FOR PASSOVER STORE BOUGHT SPONGE CAKE OR HOMEMADE**
- **1 – 2 EGGS BEATEN**
- **1 T MARGARINE**
  
- **CUT CAKE INTO SLICES OF BREAD ABOUT ONE INCH THICK.**
- **PREHEAT THE MARGARINE IN A FRYING PAN OVER LOW HEAT.**
- **DIP EACH SIDE OF THE CAKE INTO THE BEATEN EGG MIXTURE.**
- **PLACE THE CAKE DIPPED IN EGG MIXTURE IN THE FRYING PAN AND BROWN ON BOTH SIDES.**

## ***“MACARONI” AND CHEESE***

***Submitted by Barbara Irwin***

3 large eggs

3 ½ cups farfel or 6 matzos broken

½ lb cheddar cheese

1 cup milk

salt and pepper

1 pint sour cream

Mix and place in 9 X 13. Bake at 350.

# DESSERTS

# **CHOCOLATE CAKE**

*From the kitchen of Gail Hochman*

5 eggs  
1 1/2 cups sugar  
3/4 cups oil  
2 Tb vanilla sugar or vanilla  
1/2 cup cocoa  
3/4 cup potato starch  
1/2 tsp vinegar  
1 tsp baking soda

Mix eggs, sugar, vanilla, oil

In a separate cup mix baking soda and vinegar

Add to ingredients, then add potato starch and cocoa

Bake at 350 for 40 minutes in a greased 9 X 13 pan

## ***EGG WHITE COOKIE RECIPE***

***From the kitchen of Barbara Irwin***

2 egg whites  
2 cups slivered almonds  
1/2 C sugar  
1/4-1/3 cup raisins and choc chips.

Mix together. Place on parchment paper  
Bake at 300 degrees for 25 min  
Leave in oven to crisp up.

# ***PESACH MANDELBROIT BEVERLY***

*Submitted by Robin Stern*

- 1 CUP SUGAR
  - 3 EGGS
  - 1 CUP OIL
  - 3/4 CUP POTATO STARCH
  - 1 1/2 CUP CAKE MEAL
  - 2 T LEMON JUICE
  - 1/2 t CINNAMON
  - 3 SCOOPS OF VANILLA SUGAR
- 
- MIX ALTOGETHER IN ORDER GIVEN
  - MIX WELL BY HAND
  - REFRIGERATE 1 HOUR OR OVER NIGHT
  - SHAPE INTO 3 ROLLS AND PLACE ON LIGHTLY GREASED BAKING SHEET
  - BAKE 350 FOR 30 MINUTES
  - SLICE AND PUT ON SIDES, SPRINKLE WITH CINNAMON AND SUGAR MIXTURE. PUT BACK IN OVEN WITH OVEN OFF FOR 2 – 3 HOURS OR OVERNIGHT
  - VARIATION: SAME RECIPE ADD 1 BAG CHOCOLATE CHIPS



## ***DATE AND NUT MUFFINS***

***Submitted by Barbara Irwin***

**1 cup walnuts, chopped**

**1 cup dates, chopped**

**½ cup sugar**

**3 eggs**

Mix together. Place in greased muffin pans  
Bake 350 for 25 to 30 minutes.

## ***PESACH BROWNIES***

***Submitted by Lynn Bloom***

2 cups sugar

1 cup oil

4 eggs

1 cup cake meal

8 tb cocoa (1/2 cup)

bag of chocolate chips

Combine ingredients. Place in greased 9 X 13 pan. 375 degrees for 20 minutes

## ***ELLA'S BROWNIES***

***Submitted by Sara Markowitz***

(Pesach-Gluten Free recipe, our favorite recipe for all year round.)

4 eggs  
2 cups sugar  
1 cup vegetable oil  
1/2 tsp. sea salt  
3/4 cup cocoa  
1 cup potato starch

Preheat oven to 350. Spray 11 x 7" pan with non-stick spray (or grease lightly with oil).

Beat sugar and eggs until smooth. Add oil and salt. Mix. Sprinkle in cocoa and mix. Add potato starch and mix to combine.  
Pour into pan. Bake for 35-40 minutes.

# **MACAROONS**

***Submitted by Barbara Irwin***

1 cup sugar

2 whole eggs

1 tsp vanilla

3 oz ground almonds

3 oz shredded coconut

Combine ingredients. Place in small macaroon shapes on parchment paper.  
Bake at 350 for 15 minutes.

# **CHOCOLATE CHIP BARS**

***Submitted by Faigie Gilder***

- 2 cups ground almonds
- 1 cup brown sugar
- 2 eggs
- 1 cup chocolate chips
- 

## **DIRECTIONS**

Preheat oven to 375; Grease a 9×13 pan. Mix ingredients together and spread in pan with spatula. Batter will be thick but do not add water. Just mix it well. Bake for 23 minutes. — OR — Shape into cookies and bake 12–15 minutes. Do not undercook

# ***Chocolate Toffee Matzo Crack***

***Submitted by Faigie Gilder***

Servings: 35 2-inch squares

4-5 lightly salted matzos (preferably the Streit's brand - see note below)  
2 sticks (1 cup) unsalted butter  
1 cup firmly packed dark brown sugar  
1 (12-ounce) bag semi-sweet chocolate chips  
1 heaping cup chopped pecans (toasted if desired, for maximum flavor - see note below)  
1/2 teaspoon sea salt flakes or kosher salt

## **INSTRUCTIONS**

Preheat the oven to 350°F. Line a rimmed baking sheet with heavy duty aluminum foil, making sure the foil goes up and over the edges, and top with a sheet of parchment paper.

Cover the baking sheet with the matzos, cutting and piecing them together as necessary to fill the entire pan.

Make the toffee: Combine butter and brown sugar in a medium saucepan. Cook over medium heat, stirring constantly with a whisk, until the mixture comes to a boil. (If it looks like it's separating, just keep stirring; it will come together.) Once the mixture comes to a boil, continue cooking and stirring for another 3 minutes until foamy and thickened. (Be extra careful -- the toffee will be very hot!) Immediately pour the toffee over the matzos and, using a spatula, spread into an even layer.

Put the pan into the oven and bake for 8 to 10 minutes, or until the toffee topping is crackled and bubbling all over. Remove the pan from the oven and place on wire cooling rack on the counter. Immediately scatter the chocolate chips evenly over top. Wait 3 to 5 minutes for the chips to soften, then use an offset spatula to spread the chocolate into an even layer. Sprinkle with the pecans and sea salt. Refrigerate until the chocolate is firm, about 45 minutes. Don't leave it in the fridge too much longer, otherwise it will be hard to cut.

Lift the foil overhang to transfer the matzo crack onto a large cutting board. Using a large sharp knife, cut into 2-inch squares. Store in an airtight container in the fridge and serve cold.

Note: I love Streit's lightly salted matzos for this recipe but any brand will work. If you can only find regular salted matzos, cut back or omit the sea salt at the end. You'll need enough to cover the entire sheet pan.

Note: It's a good idea to toast the nuts for maximum flavor but, truth be told, I never bother.

# **CHOCOLATE CHIP ALMOND BUTTER COOKIES**

***Submitted by Faigie Gilder***

## Ingredients

1 cup almond butter  
1 egg  
1 cup packed brown sugar  
1 tsp vanilla  
1 cup chocolate chips  
1/2 cup chopped walnuts  
thick sea salt (optional)

Preheat oven to 350 degrees.

Mix together almond butter, egg, brown sugar and vanilla.

Fold in chocolate chips and walnuts.

Spoon out tablespoon-sized mounds onto ungreased cookie sheet.

Sprinkle with pinch of thick sea salt on top if desired.

Bake for 11 minutes, and then allow to cool for 5 minutes while cookies remain on the baking sheet. Transfer to baking rack to cool completely.

## ***CRUSTLESS GLUTEN FREE CHOCOLATE CHIP PIE***

***Submitted by Jenny Spangenthal***

2 ½ cups almond flour  
1 Tb baking powder  
¼ tsp salt  
1 ½ cups brown sugar, packed  
1 stick margarine melted  
2 eggs beaten  
1 tsp vanilla extract  
1 tsp almond extract  
1 ½ cups chocolate chips

Preheat oven to 350. Lightly spray a pie plate with cooking spray. Combine flour, baking powder, salt and brown sugar. Add melted margarine and eggs and extracts and mix together. Add Chocolate chips and lightly stir. Bake for 35 to 40 minutes. The pie will be softer in the middle, but allow to set/cool on wire rack for at least 15 minutes before serving.

- \*Can sub coconut oil for butter
- \*Double the chocolate
- \*UNDER BAKE! Cook until barely set in center



## **Chocolate Cake Pesach - No Matza Meal**

**Recipe from: I Don't Cook But I Give Out Recipes**

**Submitted by Nehama Zofan**

5 eggs

1.5 cup Sugar

1 Cup Oil

1 tsp van sugar

pinch of coffee

$\frac{3}{4}$  cup potato starch

$\frac{1}{2}$  cup cocoa

Separate cup mix 1 tsp baking soda with  $\frac{1}{2}$  tsp vinegar

Instructions:

Preheat oven 350 degrees

Beat eggs, sugar and oil

Add vanilla sugar, pinch coffee, add potato starch and cocoa.

Mix the baking soda with vinegar – it should fizzle (think school project of home volcano ☺) and put in batter and mix.

Grease 9x13 tin.

Bake 40 minutes

Tried and true recipe – takes like chametz cake...

# ***FLOURLESS CHOCOLATE CAKE***

***Submitted by Faigie Gilder***

## INGREDIENTS

- 4 ounces fine-quality bittersweet chocolate (not unsweetened)
  - 1 stick (1/2 cup) unsalted butter
  - 3/4 cup sugar
  - 3 large eggs
  - 1/2 cup unsweetened cocoa powder plus additional for sprinkling
1. Preheat oven to 375°F and butter an 8-inch round baking pan. Line bottom with a round of wax paper and butter paper.
  2. Chop chocolate into small pieces. In a double boiler or metal bowl set over a saucepan of barely simmering water melt chocolate with butter, stirring, until smooth. Remove top of double boiler or bowl from heat and whisk sugar into chocolate mixture. Add eggs and whisk well. Sift 1/2 cup cocoa powder over chocolate mixture and whisk until just combined. Pour batter into pan and bake in middle of oven 25 minutes, or until top has formed a thin crust. Cool cake in pan on a rack 5 minutes and invert onto a serving plate.

Dust cake with additional cocoa powder and serve with sorbet if desired. (Cake keeps, after being cooled completely, in an airtight container, 1 week.)

## **PESACH CINNAMON CAKE**

*Submitted by Robin Stern*

I am a little embarrassed to give this recipe but it happens to be a delicious cake and easy which is nice to have when Pesach is so hectic. I hope you enjoy it!

- **3 BOXES OF MANISCHEWITZ COFFEE CAKE MIX**
  
- **EACH CAKE MIX HAS A PACKAGE FOR THE CAKE MIX AND THEN A PACKAGE FOR THE TOPPING**
- **COMBINE ALL 3 CAKE MIXES AND ADD THE REQUIRED INGREDIENTS PER THE BACK OF THE BOX (6 EGGS, 3 CUPS OF WATER)**
- **PER THE DIRECTIONS IT SAYS TO USE A MIXER, I HAVE NEVER USED ONE I MIX IT BY HAND**
- 
- **POUR INTO A 9 X 13 PAN**
- **OPEN UP THE TOPPING MIX AND SPRINKLE ALL THE CINNAMON TOPPING ALL OVER THE CAKE**
- **BAKE AT 350 FOR 35 – 40 MINUTES OR UNTIL A TOOTHPICK COMES OUT CLEAN**
  
- **THIS IS A DELICIOUS, EASY CAKE TO MAKE, YOU WILL LOVE IT!**

## Nut-Free Raw Chocolate Fudge Babies (Balls)

*Submitted by Myrna Beck Gore*

- 1 1/2 cups pitted dates
- 1 tbsp plus 2 tsp cacao or cocoa powder
- 1/8 tsp salt
- optional small handful chocolate chips
- optional cocoa, shredded coconut, melted chocolate, etc.

Combine the first three ingredients (and chips, if using) in a strong food processor or Vitamix, and blend until completely smooth. Scoop into a bowl, and freeze until the sticky dough is firm enough to roll balls (a half hour or so). Once balls are rolled—either with your hands or a mini cookie scoop—you can roll in the optional cocoa or coconut, or just eat them plain. I stored leftover raw chocolate fudge balls in the freezer to keep them as firm as possible.

# **CHOCOLATE BARK**

***Submitted by Barbara Irwin***

Chop nuts and raisins (or whatever you want to add)  
Melt pareve baking chocolate on a double boiler  
Spread chocolate on parchment paper (thin)  
Sprinkle toppings and kosher salt (coarse)  
Harden in freezer  
Break into pieces

## ***NOANT- Pesach honey nut candy***

*Submitted by Mindy Rubin*

Yields: 2 lbs candy

Contrasting scents and flavors of sweet honey, spicy ginger, and Tangy orange rind along with a crunch of walnuts make this candy one of the best Passover treats ever .

NOTE: do you not attempt to make this on a rainy or very humid day as it will not harden.

16 ounces of honey

1 tablespoon sugar

1/2 teaspoon of ground ginger

1 LB shelled walnuts

1 tablespoon finely grated orange rind 1 tablespoon of fresh lemon juice

vegetable oil for spraying cookie sheet

- Best to make this on a metal cookie sheet not disposable

1. In a small heavy bottom saucepan combine honey and sugar and bring to a boil reduce the heat to low and stir until the sugar dissolves and a honey dark and slightly.
2. Add the ginger, nuts, rind and lemon juice period start over low heat for 78 minutes or until the nuts have absorb some of the honey period remove from the heat and stir from 1 to 2 more minutes period then while still quite hot pour onto a lightly oiled platter a cookie sheet spread to half inch thickness.
3. When the mixture cools and is fairly firm, cut into small squares. when cold and reasonably firm, separate into pieces and store in a cool dry place.

# **LEMON MOUSSE**

***Submitted by Michele Blatt***

Ingredients:

6 eggs, separated

1 cup sugar, divided in Bowl1

1 cup whipped topping (unwhipped)

2 lemons

## **BOWL 1:**

Beat egg yolks with ½ cup sugar until soft peaks form.

## **BOWL 2:**

Roll lemons firmly against a hard surface to maximize juice. Slice in ½ and squeeze juice into small bowl. Combine whipped topping (unwhipped) with lemon juice. Pour into Bowl 2 with egg yolks and beat together.

Gently fold into whites in BOWL 1.

Pour into 9 x13' pan, Freeze.

Yield: 12 servings

# **CHOCOLATE COOKIES**

***Submitted by Gail Hochman***

3 cups powdered sugar  
2/3 cup cocoa powder  
½ tsp sea salt  
3 large egg whites, at room temperature  
1 Tb vanilla  
2 cups semisweet chocolate chips

Preheat oven to 350

In a large bowl, mix all ingredients.

Spoon thick fudgy batter onto cookie sheets in small mounds.

Bake for 14 minutes or until tops are glossy.